



THE
WINDMILL INN
Brascote

Sunday Lunch

TO START

CRUSTY BREAD, OLIVES & BALSAMIC

SOUP, ALWAYS HOMEMADE, SERVED WITH CRUSTY BREAD (v)

HAM & MUSTARD TERRINE
apple & rhubarb chutney / cornichons (gf)

CHILLED ASPARAGUS
parmesan / truffle oil / anchovy / black pepper (gf) + £1.00 supplement

SAUTÉ OF MUSHROOMS
spinach & blue cheese cream / crusty bread (v)

STEAMED FRESH MUSSELS
coconut milk / ginger / chilli / coriander (gf) + £2.00 supplement

WARM SMOKED MACKEREL
beetroot & horseradish salad / herb croutons + £1.00 supplement

FOR MAIN

ROASTED LEG OF ENGLISH LAMB
homemade herb stuffing, rosemary & redcurrant stock gravy

ROASTED LOIN OF PORK
homemade herb stuffing, cider & sage stock gravy, crackling

ROASTED TOPSIDE OF 'BRITISH BEEF'
homemade Yorkshire pudding, stock gravy

LINGUINE PRIMAVERA
seasonal greens / garlic butter (v)
+ parmesan (optional)

COD & BABY SPINACH BAKE
creamed mash / mature cheddar

DESSERT

Please see our menu for today's selection of desserts

1 COURSE £13.00/2 COURSE £17.50/3 COURSE £22.00